

Christmas 2021 & NEW YEAR



BEAUFORT PARK HOTEL

HOTEL & CONFERENCE CENTRE

WHAT'S ON

in 2021

November 2021

		Adult	Under 12's / U3's
Sat 27	Whitney Tribute & Mixed Party Hits dinner & disco	£35.00	n/a
			n/a
Sun 28	An Evening of Clairvoyance With Steven Holbrook (no meal)	£15.00	

December 2021

Fri 3	Christmas Party Night with dinner & disco	£30.00	n/a
Sat 4	Gary Barlow Tribute, dinner & disco	£35.00	n/a
Sun 5	Sunday Lunch with Santa	£22.00	£11 / £5
Fri 10	Elvis Tribute, dinner & disco	£35.00	n/a
Sat 11	Christmas Party Night with dinner & disco	£30.00	n/a
Sun 12	Sunday Lunch with Santa	£22.00	£11 / £5.
Fri 17	Mamma Mania, Abba Girls Tribute, dinner & disco	£35.00	n/a
Sat 18	Christmas Party Night with dinner & disco	£30.00	n/a
Sun 19	Christmas Carvery lunch	£20.00	£10 / £0
Sat 25	Christmas Day Lunch	£62.00	£31.00
Sun 26	Boxing Day Lunch	£25.00	£12.50
Fri 31	New Years Eve Gala Buffet & disco	£46.00	n/a

January 2022

Sat 8	George Michael Tribute, dinner & disco	£35.00	n/a
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CHRISTMAS FAYRE



in the Arches

BEAUFORT PARK HOTEL

HOTEL & CONFERENCE CENTRE

Festive Afternoon Tea

Available daily 1st-24th December

12.00pm - 4.30pm

Fresh Cut Finger Sandwiches
Roast turkey with homemade sage & onion stuffing
Smoked salmon & cucumber
Honey roast ham & homemade piccalilli
Perl Wen cheese & homemade chutney

Pigs in Blankets
Homemade Cranberry Scones, Jam & clotted cream
Mini Mince Pie
Winterberry Eton Mess
Homemade Chocolate Brownie
with a web of white chocolate
Tea & Coffee

£15.00 per person (minimum 2 guests)
booking essential

advanced
booking
highly
recommended

Festive Sharing Platter

Available daily 1st - 24th
December 12.00pm - 4.30pm

Southern fried chicken strips
Turkey vol au vent
Crispy wedge of Perl Wen cheese
Mini cheesy roast potatoes
Pigs in blankets
Sprout Bhajis with yoghurt & mint dip
Sage & onion stuffing balls
Cranberry sauce

£12.00 per person (minimum 2 guests)
booking essential

01352 758646



beaufortparkhotel.co.uk

CHRISTMAS FAYRE

in the Arches

Available in the Arches bar & Orchard restaurant from 1st - 24th December 2021,
12.00am until 9.00pm. Booking Essential with £5.00 per person deposit

Main course at £12.00, 2 courses at £16.00, 3 courses at £20.00

Private room supplement at £2.00 per person, minimum 20 people and 2 courses
(Private room subject to availability)

Homemade Cumin Roasted Carrot & Butternut Squash Soup
With home-baked bread roll

Homemade Chicken & Duck Liver Terrine
A smooth paté served with a sourdough croute with homemade apple & cranberry chutney

Medley of Forest Mushrooms
Tossed in garlic butter with chorizo sausage and served in a shortcrust pastry case
(vegetarian option available)

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Roast Crown of Turkey
Served with chipolata & bacon roll, homemade sage and onion seasoning with cranberry sauce

Roast Topside of Welsh Beef & Homemade Yorkshire Pudding
Served with horseradish sauce & roast gravy

Fillet of Salmon
With a spinach, dill & white wine sauce

Vegan Nut Roast
Mushroom, rice & nut roast, topped with cranberries, cashew nuts, chestnuts & almonds
Served with a vegan gravy

Served with Roast Potatoes, Sprouts, Carrots & Swede

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Christmas Pudding with brandy sauce

Homemade Amaretti & Sultana Cheesecake
Infused with amaretto liqueur & topped with crushed amaretti biscuits

Selection of Cheeses
Served with biscuits & homemade chutney

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Freshly Brewed Tea or Coffee

SUNDAY LUNCH

with Santa

Sundays 5th & 12th December 2021 (£22.00 per adult/£11.00 12 years & under, Children 2 years & under £5.00. Family Sunday lunch with children's entertainment & magic. Visit from Santa with a personal gift for all children under 12 years

SUNDAY CARVERY

Lunch

Sunday 19th December 2021, 1.00pm - 4.00pm, £20.00 per adult
£10.00 12 years and under, Children 2 years & under free of charge

childrens menu
available

Homemade Cumin Roasted Carrot &
Butternut Squash Soup
With home-baked bread roll

Homemade Chicken & Duck Liver Terrine
A smooth paté served with a sourdough
croute with homemade apple & cranberry
chutney

Medley of Forest Mushrooms
Tossed in garlic butter with chorizo
sausage and served in a shortcrust pastry
case (vegetarian option available)

Marinated Melon Balls
With a rhubarb & ginger gin syrup

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(Main course served carvery style on 19th
December 2021)

Roast Crown of Turkey
Served with chipolata & bacon roll,
homemade sage and onion seasoning with
cranberry sauce

Roast Topside of Welsh Beef & Homemade
Yorkshire Pudding, served with
horseradish sauce & roast gravy

(Honey Roast Ham on Carvery Menu
Sunday 19th December 2021 only)

Fillet of Cod
With a spinach, dill & white wine sauce

Vegan Nut Roast
Mushroom, rice & nut roast, topped with
cranberries, cashew nuts, chestnuts &
almonds served with a vegan gravy

Served with Roast Potatoes, Sprouts,
Carrots & Swede

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Christmas Pudding With brandy sauce

Home-made Chunky Peanut Butter
Chocolate Brownie, served with double
cream

Homemade Amaretti & Sultana
Cheesecake, infused with amaretto liqueur
& topped with crushed amaretti biscuits

Selection of Cheeses
Served with biscuits & homemade
chutney

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Freshly Brewed Tea or Coffee with Mints

PARTY NIGHTS & Tributes

For all Evening Christmas Parties & Tribute Evenings

27th November 2021 to 8th January 2022 (Excludes Clairvoyance Evening on Sunday 28th November 2021)

Evening commences 7.30pm, Bar closes 12.00am. Entertainment & Disco until 12.30am

See the "At a glance" guide for details of events, dates & prices

Reduced accommodation rates available, see back of brochure

Homemade Cumin Roasted Carrot & Butternut Squash Soup
With home-baked bread roll

Homemade Chicken & Duck Liver Terrine
A smooth paté served with a sourdough croute with
homemade apple & cranberry chutney

Medley of Forest Mushrooms
Tossed in garlic butter with chorizo sausage and served in a
shortcrust pastry case (vegetarian option available)

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Roast Crown of Turkey
Served with chipolata & bacon roll, homemade sage and
onion seasoning with cranberry sauce

Roast Topside of Welsh Beef & Homemade Yorkshire Pudding
Served with horseradish sauce & roast gravy

Fillet of Salmon
With a spinach, dill & white wine sauce

Vegan Nut Roast
Mushroom, rice & nut roast, topped with cranberries, cashew
nuts, chestnuts & almonds, served with a vegan gravy

Served with Roast Potatoes, Sprouts, Carrots & Swede

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Christmas Pudding with brandy sauce (November & December
dates) (8th January 2021 Homemade Apple Strudel & Custard)

Homemade Amaretti & Sultana Cheesecake
Infused with amaretto liqueur & topped with crushed amaretti
biscuits

Selection of Cheeses
Served with biscuits & homemade chutney



CHRISTMAS DAY

Lunch

Saturday 25th December 2021

Gifts for all. Served in the Orchard Restaurant & Arches Bar
£62.00 per adult / £31.00 under 12 years. Children 2 years & under
free of charge. Children dine from this menu.

Limited child places, please book early.

Homemade Wild Mushroom Broth with Herby Ciabatta Croutons
Home-baked bread

Fig, Thyme & Goats Cheese Tart
Baked in a filo pastry case

Ham Hock, Pea & Parsley Terrine
Served with homemade piccalilli

Hot Smoked Salmon, Home-cured Dill Gravavlax, Skewer of Tiger
Prawns, on a bed of baby gem lettuce, dill & horseradish dressing,
with rye bread

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Roast Crown of Turkey
With honey roast ham, chipolata & bacon roll, homemade
bara brith stuffing, homemade cranberry sauce & roast gravy

Pan Fried Duck Breast
Served pink with a blueberry & port sauce

Pan Fried Fillet of Sea Bass
With a fennel sauce & saffron pilau rice

Baked Butternut Squash
Stuffed with a nutty, cranberry spiked rice

Roast Potatoes & Crushed Sweet Potatoes
Button Sprouts Sprinkled with Chestnuts
Baton Carrots & Swede, Honey Roast Parsnips

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Christmas Pudding & Brandy Sauce

Homemade Raspberry & Honeycomb Eton Mess
Infused with Chambord black raspberry liqueur

Symphony of Belgian Chocolate
Duo of white & dark chocolate mousse, white chocolate truffle
and chocolate & orange mini tartlet

Cheeseboard from Wales & the Borders
Colliers Welsh Cheddar, Perl Wen Soft Cheese & Perl Las Blue Cheese
Served with water biscuits, oatcakes,
grapes & celery

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Freshly Brewed Tea or Coffee
Served with homemade chocolates & mini Welsh cakes



BOXING DAY

Lunch

Sunday 26th December 2021

Price £25.00 per adult / £12.50 under 12 years. Children 2 years & under free of charge.

Home-made Spiced Tomato & Roasted Red Pepper Soup
With cheesy croutons

Prawn & Salmon Terrine
On a bed of baby leaves served with a lime dressing & rye bread

Medley of Forest Mushrooms
Tossed in garlic butter with chorizo sausage in a shortcrust pastry tartlet

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Please make your selection from the carvery:-
Roast Topside of Welsh Beef & Home-made Yorkshire Pudding
With roast gravy and horseradish sauce

Honey Glazed Gammon
Accompanied with wholegrain mustard

Roast Loin of Pork & Apple Sauce
Crackling & home-made sage & onion seasoning

Fillet of Salmon
With a spinach, dill & white wine sauce

Vegan Nut Roast
Mushroom, rice & nut roast, topped with cranberries, cashew nuts, chestnuts & almonds
Served with a vegan gravy

Chefs seasonal vegetables & potatoes

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Homemade Apple Strudel & Custard

Homemade Amaretti & Sultana Cheesecake
Infused with amaretto liqueur & topped with
crushed amaretti biscuits

Tropical Fresh Fruit Salad
served with double cream

Cheeseboard from Wales & the Borders
Colliers Welsh Cheddar, Perl Wen & Perl Las Blue
Served with water biscuits, oatcakes, grapes & celery

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Freshly Brewed Tea & Coffee
With mints



NEW YEAR'S Eve



Friday 31st December 2021

£46.00 per person

Entrance to the Arches Bar & Orchard Restaurant is strictly by ticket only.

Buffet & disco included. Evening commences 7.30pm. Bar closes 1.00am, dancing until 1.30am

Dress code: smart casual, black tie optional

Chefs Assorted Canapés & Kir Royale on arrival

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Homemade Chicken & Sweetcorn Soup

Infused with sherry & served with prawn crackers

(Vegetarian option available, please advise on booking)

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Oriental Sharing Platter

Vegetable spring rolls, Salt & pepper chicken wings, Tempura prawns, BBQ ribs

Served with soy sauce, sweet chilli & plum dips

(Vegetarian platter available, please advise on booking)

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Please make your selection from the buffet:

Chicken Teriyaki with noodles

Sweet & Sour Stir-Fried Vegetables with water chestnuts

Egg Fried Rice

Cold Carved Meats:

- Roast Topside of Beef • Mustard Glazed Ham • Roast Chicken Breast
- Salmon Cutlets
- Chicken Satay
- Szechuan Prawns

Minted New Boiled Potatoes, Chefs Assorted Salads

(potato salad with spring onion in a sour cream dressing, beetroot with roasted red onion, chunky coleslaw, Cantonese salad, tossed green salad with a lemon & mustard dressing)

Dips, Dressings, Homemade Apple & Fruit Chutney & Homemade Piccalilli

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Homemade Crème Caramel

Baked egg custard topped with caramel

Banana & Pineapple Fritters with dairy vanilla ice cream

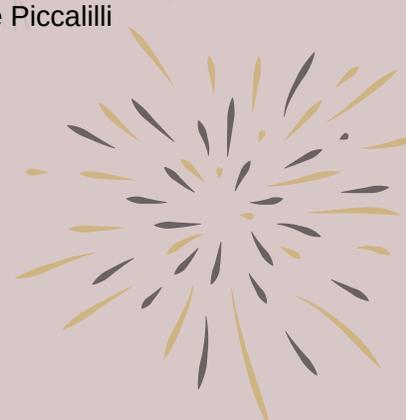
Tropical Fresh Fruit Salad with lychees & mango

Cheeseboard Selection of Cheeses

Served with water biscuits, oatcakes, grapes & celery

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Freshly Brewed Tea & Coffee



WINE List

House wines

Taste		175ml	250ml	Bottle
1	Castillo de Piedra Viura Spain A crisp, dry white wine with a delicately fruity palate and attractive floral notes on the nose.	£4.65	£6.20	£18
2	Castillo de Piedra Tempranillo Rosé Spain Off-dry rosé with tempting strawberry fruit flavours.	£4.65	£6.20	£18
B	Castillo de Piedra Tempranillo Spain Light and fruity with soft red fruit flavours and a touch of spice on the finish.	£4.65	£6.20	£18

White Wine

Taste		125ml	175ml	250ml	Bottle
3	Brightside Pinot Grigio South Africa A light bodied clean and fresh off dry white wine with youthful apple fruit.	£3.25	£4.65	£6.30	£18.50
2	Domaine Boyar Deer Point Chardonnay Bulgaria A light bodied and gentle Chardonnay with melon and yellow plum aromas.	£3.30	£4.75	£6.35	£18.75
3	Invenio Riesling Germany Clean and fresh with a rich texture and an aromatic floral bouquet.	£3.40	£4.85	£6.50	£19
1	Las Ondas Sauvignon Blanc Chile A ripe and fruity white wine but with enough acidity to give a crisp dry finish.	£3.65	£5.15	£6.75	£20
1	Box of Budgies Sauvignon Blanc, Marlborough New Zealand A youthful aroma of fruit and herbs is followed by a palate that is light and lively.	£4.15	£6.15	£8.25	£24

Rosé Wine

Taste		125ml	175ml	250ml	Bottle
3	Jack & Gina Zinfandel Rosé California Medium-sweet with delicious red fruit flavours and plenty of lively acidity.	£3.40	£4.85	£6.50	£19
3	Ponte Pinot Grigio Rosato Italy A fresh and youthful off-dry wine that has a lovely rose petal pink colour.	£3.75	£5.25	£7.20	£21

Red Wine

Taste		125ml	175ml	250ml	Bottle
C	Brightside Cabernet Sauvignon Spain A mid bodied red wine that has plummy fruit and a reasonable grip of tannin.	£3.25	£4.65	£6.30	£18.50
C	Domaine Boyar Deer Point Merlot Bulgaria An attractive but uncomplicated mid bodied red wine that shows dark fruit aromas.	£3.30	£4.75	£6.35	£18.75
D	Gulara Shiraz Australia A juicy, youthful red wine with plenty of bramble fruit and a hint of pepper.	£3.50	£5.20	£6.90	£20.50
C	Finca de Oro Rioja Spain A surprisingly refined and complex mid bodied red wine, showing dark fruit, spice and oak aromas.	£4.15	£6.15	£8.25	£24.00
C	Andean Vineyards Malbec, Mendoza Argentina A mid-bodied and warming red wine that has a good attack of damson and spice aromas.	£4.30	£6.40	£8.55	£25.50

Sparkling & Champagne

Taste		200ml	Bottle
1	Baron d'Arignac Brut France Light on the nose with just a hint of apples. The taste is fresh and dry with good acidity.		£24
1	Ponte Prosecco Extra Dry Italy Clean, dry and crisp, with a creamy finish.	£7.75	£26
3	Ponte Aurora Rosé Extra Dry Italy Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé.	£7.75	£26
1	H. Lanvin & Fils Brut France Golden in colour with fine bubbles, this elegant Champagne is fresh on the nose with a rounded toasty palate.		£50



BOOKING TERMS

We have worked hard to ensure that the Hotel is as covid safe as possible, and we are following all of the latest Welsh Government advice. We have "Good to Go" covid19 certification. At the time of printing, it is difficult to know what restrictions will be in place and bookings may be restricted by table size or numbers limited within the function room. Therefore, full payment for all events will be required at the time of booking to secure your place. An initial allocation of tickets for each event will be made available, which may be increased at a later date if conditions allow. It may also be necessary for guests to provide proof of a negative covid test prior to attending. Smaller groups will be allocated shared tables.

We understand that you may still feel some uncertainty around your booking and whether or not it may be able to go ahead. The management reserve the right to alter or cancel the event due to updated Government covid guidelines and restrictions, unforeseen artiste issues or other reasons that may occur at short notice. In this case, a voucher for a future event or a full refund will be offered.

Refunds or transfer of payments will not be permitted for other reasons.

All bookings are subject to future Welsh Government covid updates.

The Beaufort Park reserves the right to cancel any bookings where payment is not made by the due date, with no monies refunded. It is the party organiser's responsibility to ensure that all other guests are aware of the booking & payment terms.

Dress Code – Smart casual. No trainers.

Please do not visit the hotel if you, or any of your guests, have symptoms of, or have been in close contact with anyone testing positive for corona virus.

Fingers crossed that we will all be able to enjoy a safe & happy Christmas period

ACCOMMODATION

Don't worry about taxis or driving home. Reduced accommodation rates are available for guests attending any of the party nights featured in this brochure.

Friday nights £55.00 single room/£65.00 twin/double room

Saturday nights £70.00 single room/£80.00 twin/double room

Saturday 8th January 2022 £55.00 single room/£65.00 twin/double room

New Years Eve £100.00 single room/£120.00 twin/double room

All rates are subject to availability.

Bedroom prices are per room, per night & include full breakfast.

A £20.00 per room deposit is required on booking.

Full payment for New Years Eve bedrooms by 1st December 2021.



BEAUFORT PARK HOTEL

HOTEL & CONFERENCE CENTRE

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